GRANULE MAXI®

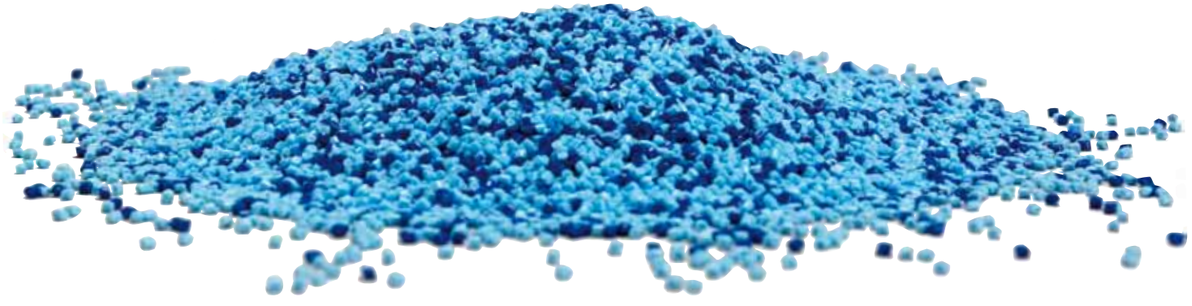
CUSTOMISED FOR HIGH CAPACITY

PURE POWER

In a professional kitchen, you can't spend too much time washing up. Granule potwashing machines from GRANULDISK of Sweden gives you access to innovative, powerful technology to streamline potwashing. More emphasis on food – fewer resources for getting your pots clean.

Traditional potwashing has always been a laborious, resource-intensive task in any production kitchen. GRANULDISK technology has turned things on their head and revolutionised washing-up areas by making hard work easy. Our PowerGranules® blast the pots clean mechanically using high-pressure water and a small amount of chemical. Even stubborn food debris is removed with ease, and this technology saves energy, time and money while also reducing environmental impact and improving the work environment.

Manual potwashing requires soaking, scrubbing and sinks full of water. The GRANULDISK concept represents something completely different. Our potwashing machines take care of the entire job, thus eliminating the need for prewashing. We refer to this concept quite simply as "No Prewashing". In just a few minutes, your pots are both visibly and hygienically clean thanks to a power similar to the efficiency of thousands of people washing by hand. The overall result is a more productive washing-up area and less of the things which cost money and impact upon the environment.



SAY YES TO NO PREWASHING.

No soaking required.

No scrubbing required.

No prewashing. PowerGranules® eliminate the need for pre-washing. All you have to do is scrape the dishes, press the button and let the dishwasher do its job.

From dirty to clean in just 2 minutes and 30 seconds with the help of PowerGranules®, water and a small amount of chemical.

Potwashing is a job which often involves burnt or dried-on food. Achieving good, fast results requires an outstanding washing method. When our PowerGranules® are set in motion in the machines, it's as though thousands of people are washing the pots by hand in terms of power and efficiency. Used together with high-pressure water and a small amount of chemical, our Granules achieve mechanical cleaning of anything coming out of the professional kitchen. Even stubborn food can be removed with ease, and every time a wash programme ends there's just one thing left – dishes which are both visibly and hygienically clean.

GRANULE MAXI®

In medium-sized and large kitchens, the handling of pots is extremely important to the workflow. Granule Maxi® is a high-capacity machine which makes sure that pots are quickly ready to use again. In order to maximise this benefit, Granule Maxi® can be customised by using the right combination of accessories.

The powerful Granule Maxi® has been developed for large scale potwashing. GRANULDISK's customers appreciate it for its efficiency and ability to save money by using less chemical, water and electricity. In an hour, Granule Maxi® is able to wash up to 192 GN 1/1 or 96 GN2/1, making it the perfect solution for kitchens making up to 3 000 meals a day.

Granule Maxi® is available in three different versions with different capacities in order to meet various needs and requirements – find out more on page 8.

For kitchens with even greater potwashing requirements, we recommend installing two of these machines or a combination of machine types, depending on the items to be washed.

CONTROL PANEL

User-friendliness is always the starting point for our control panels. The display and symbols are easy to understand, making it easy to select the correct programme. You can also select whether the programme is to run with or without Granules. When the programme length is selected the machine starts automatically and a countdown timer is displayed for the duration of the programme. Both the wash and rinse tank temperatures are also constantly displayed on the screen. HACCP data for the previous 99 wash programmes can also be displayed easily.

More general maintenance is facilitated by the control panel's integrated function GD Memo™. This provides automatic reminders when it is time to replace the PowerGranules®, change the water in the wash tank or book a service.

The coloured indicators make it easy to see whether the machine is working (red) or ready for loading or unloading of pots (green).

EFFICIENCY

GRANULDISK increases efficiency in the washing-up area – one of the most thankless tasks in the kitchen.

ECOLOGY

Reduce your environmental impact with GRANULDISK – halve your consumption of water, electricity and chemicals.

OUTSTANDING HYGIENE

We guarantee hygienically clean pots with a surface temperature of at least 72 °C when the wash programme is complete.

ERGONOMICS

A better work environment and an easier working day – for everyone involved.

EXTRA TIME

Spend an hour washing up 192 GN 1/1 with Granule Maxi® – instead of spending 6–7 hours washing them by hand.

FINANCE

Investing in a GRANULDISK solution will really pay off – sooner than you think! Our customers normally have a pay-off time of less than 24 months.

POWERGRANULES®

PowerGranules® are specially designed for use with GRANULDISK products. They make your pans and containers visibly and hygienically clean.

PowerGranules® are made of a plastic which has been tested and approved for contact with food. The unique mix of sizes and the composition of the material give you an exceptional removal rate and clean products which shine. The fact is, after using PowerGranules for a time your pans and containers will shine like new.

10 liter | Part no. 22633 20 liter | Part no. 22634

MAINTENANCE

Our machines are designed to be cleaned simply and efficiently. That's because we know the importance of daily cleaning for optimal wash results. It's every bit as important to make sure that the machine is maintained with regular servicing, ensuring simple and worry-free use and extending the service life of your machine.

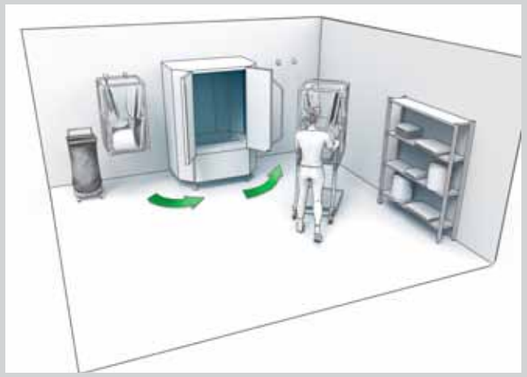
Does any part of your machine need to be replaced? We guarantee spare part availability for at least 10 years once the model has been taken out of production.

MACHINE SYSTEM

The Granule Maxi cassette is able to accommodate 8 GN1/1 or 4 GN2/1, up to 200 mm deep. Each cassette comes with a divider, which makes it easy to wash GN1/2 and other small containers. Pots are placed in the lower part of the cassette. The machine can be customised using accessories. If additional accessories are purchased, installation of accessory hangers is recommended for storage when they are not in use. This means they'll always be close at hand.

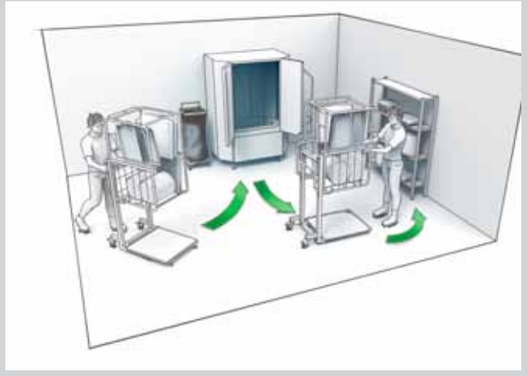
GRANULE MAXI® COMPACT SYSTEM

Takes up just 1.5 m^2 of space providing high capacity in a small area. This machine comes equipped with a pull-out multi-cassette. The pots are loaded directly into the multi-cassette, which always remains inside the machine.



GRANULE MAXI® FLOW SYSTEM

A machine system which enhances efficiency while also providing a clear barrier between dirty and clean pots. The machine comes equipped with two multi-cassettes and one cassette trolley. The multi-cassette is hooked onto the cassette trolley and can easily be hung on the wall or manoeuvred in and out of the machine. You can then wash the pots in one cassette while filling or emptying another. The cassette trolley can be fitted with drip trays to prevent any splashes of water or food debris ending up on the floor.



GRANULE MAXI® FREEFLOW SYSTEM

Designed for full flexibility in washing-up areas. A machine system which enhances efficiency while also providing a clear barrier between dirty and clean pots. The machine comes equipped with two multi-cassettes and two cassette trolleys which can be moved around easily in the washing-up area. Reduces the number of work elements as the cassette can easily be loaded with dirty pots at the bench before then being transported to the machine on the trolley. When the wash programme is complete, the clean pots can be unloaded straight to the storage area. Both cassette trolleys are fitted with drip trays to prevent any splashes of water or food debris ending up on the floor.

MORE THAN 3000 MEALS PER DAY?

Find out on our website about our solutions for professional kitchens serving more than 3000 meals per day, or contact us for a personal consultation.

TECHNICAL DATA

Design	Compact System with pull-out cassette.
	Flow System with 1 trolley and 2 cassettes.
	FreeFlow System with 2 trolleys and 2 cassettes
Outer dimensions	2 039 x 1 452 x 1 089 mm (H x W x D)
Loading volume	450 litres (B 540 x H 1 060 x D 680 mm)
Weight	666 kg (filled machine)
	471 kg (empty machine)
Wash tank volume	165 litres
Granule volume	16 litres
Wash water temperature	65 °C
Rinse water temperature	85 °C
Wash programmes with Granules	ECO: 2 min, 30 sec
	Short: 4 min, 40 sec***
	Normal: 6 min, 40 sec***
Wash programmes without Granules	ECO: 2 min, 30 sec
	Short: 3 min, 40 sec***
	Normal: 5 min, 40 sec***
Max capacity per hour	FreeFlow: 192 GN1/1 or similar in other pots.
	Flow: 144 GN1/1 or similar in other pots.
	Compact: 136 GN1/1 or similar in other pots.
Normal capacity per hour	160 GN1/1 or similar in other pots
Capacity per programme	8 GN1/1 or 16 GN1/2 or 4 GN2/1, up to 200 mm depth or similar in other pots.
Rinse water volume	7 litres/ECO programme
	14 litres/Short and Normal programmes
	To achieve 3 600 HUE in accordance with NSF/ANSI 3, 14 litres is necessary.
Available voltage**	3~ 400 V/50 Hz + PE
	3~ 415 V/50 Hz + PE
	3~ 230 V/50 or 60 Hz + PE
Fuses, hot water connection	40A (400V, 415V), 63A (230V)
Fuses, cold water connection	50A (400V, 415V)
Fuses steam heating	20A (400V), 25A (230V)
Max output, hot water connection	21 kW
Max output, cold water connection	29 kW
Max output steam heating	5 kW
Wash pump motor	2 x 2,2 kW
Rinse pump motor	0,37 kW
Wash tank element*	16 kW, (24 kW cold water connection)
Rinse tank element*	16 kW, (24 kW cold water connection)
Enclosure rating	IP55
Sound pressure level	<70 dB(A)
Hot water	½" (DN15), 55–65 °C, 3–10 °dH
	Note: Reverse osmosis water and distilled water must not be used.
Water pressure/flow (hot water)	1–6 bar, 25 litres per minute
Cold water	½" (DN15), 3–10 °dH
Water pressure/flow (cold water)	1–6 bar, 15 litres per minute
	Note: With steam reduction; 3–6 bar.
Recommended ventilation capacity	700 m^3/h (without steam reduction)
	200 m^3/h (with steam reduction)
	Note: Steam reduction is factory-fitted for Granule Maxi®. For ECO programmes the factory-fitted steam reduction is not activated.
Drainage pipe	Pipe ø 32 mm
Drain	Capacity requirement 50 l/min
	The machine must not be placed directly over a drain.
Detergent and drying agent are required	Detergent and drying agent; 230 VAC signal is available from a separate box. Max load total 0.5 A.

* Does not operate simultaneously.

** For specific data on machines supplied, please see the rating plate on the machine.

*** 1 min longer with steam reduction.

Granule Maxi® is supplied with a power cable 2 metres long (without a plug) for connection to an approved main switch. The main switch is not included in the delivery.

HIGH CAPACITY

Washes 8 GN1/1 or 4 GN2/1 or 16 GN1/2 per was programme. Up to 192 GN1/1 or 96 GN2/1 per hour (containers up to 200 mm deep).

TIME-SAVING

Clean pots in 2.5 minutes. No prewashing regardless of whether PowerGranules® are used.

WATER-SAVING

The ECO programme saves up to 4 200 litres per day and up to 1 260 000 litres per year compared with manual washing-up in sinks (1500 meals per day, 300 days per year).

SAVING ON CHEMICALS

Saves up to 8.4 litres per day and up to 2 500 litres per year compared with manual washing-up in sinks (1500 meals per day, 300 days per year).

LGA Hygiene tested Guaranteed with tested Quality

ISO 9001 • ISO 14001 CERTIFICATION Intertek

ETL SANITATION LISTED Intertek

Conforms to Std. NSF 3

ACCESSORIES

GRANULDISK always allows you to adapt every solution according to your needs.
Choose from our range of smart accessories and further increase the capacity of your machine.
www.granuldisk.com shows you how accessories can be loaded with various pots.

www.granuldisk.com/granule-maxi-accessories

(C) = accessory included as standard with Granule Maxi® Compact System.
(F) = accessory included as standard with Granule Maxi® Flow System.
(FF) = accessory included as standard with Granule Maxi® FreeFlow System.

GD 950 ALL-ROUND HOLDER

PART NO. 10972

For ABC containers, small to medium-sized pots and pans and other utensils which can be hung on the hooks. Placed in any of the upper rails for the cassette.

GD 954 HOLDER FOR GN 1/3, 1/6, 1/9

PART NO. 10948

Holder with rails in three rows for small containers. Placed in any of the upper rails for the cassette.

GD 955 HOLDER FOR SMALLER POTS

PART NO. 10004

Holder for small pots and bowls or similar pots which cannot be hung up, or which are too small to be loaded directly into the multi-cassette.

GD 946 ACCESSORY HOLDER (STORAGE)

PART NO. 10595

Holder for storage of accessories when they are not in use. This holder is hung on either side of the machine.

GD 960 HOLDER FOR BAKING TRAYS

PART NO. 22017

Holder for 8 x trays, 600 x 400 mm with max 20 mm edge. Placed in the bottom of GD 975 Multi-cassette.

GD 953 LID HOLDER

PART NO. 10950

Insert for lids, trays and similar pots. Placed in the lower rails of the cassette.

GD 659 WIRE BASKET WITH LID

PART NO. 21477

Wire basket for ladles, whisks, bowls, small pans or other small utensils. Internal dimensions 240 x 550 x 195 mm.

GD 951 LADLE HOLDER

PART NO. 10362

For ladles, whisks and similar utensils. Placed in any of the upper rails for the cassette.

GD 972 CASSETTE HOOKS WITH WALL GUARD (F)

PART NO. 10694

Hooks for hanging cassettes on the wall. With wall guard. Includes two units.

GD 956 DIVIDER FOR GN CONTAINERS (GN 1/9 TO 2/3) (C/F/FF)

PART NO. 19313

Placed between the existing rails on the cassette. A divider is always supplied with the machine.

GD 976 CASSETTE TROLLEY (F/FF)

PART NO. 19138

Used for moving the multi-cassette into and out of the machine Avoid getting water and waste on the floor by adding the GD 944 Drip tray for trolleys.

GD 944 DRIP TRAY FOR TROLLEYS (FF)

PART NO. 14565

Drip tray for GD 976 cassette trolley to prevent water or food debris ending up on the floor.

GD 975 MULTI CASSETTE FOR 8 GN 1/1 CONTAINERS (C/F/FF)

PART NO. 14469

For pots, all types of 1/1 and 2/1 GN container and pans, bowls, dough stirrers etc. which are stacked directly in the lower part of the cassette.

GD 60 WASTE SCRAPER (C/F/FF)

PART NO. 21838

The waste scraper is used to remove food debris before washing up. Ensures good results and keeps the water cleaner for longer.

GD 941 GRANULE COLLECTOR (C/F/FF)

PART NO. 11918

Granule collector with 8-litre capacity. Used for collecting and storing Granules. Two of these are needed for a complete set for Granule Maxi®.

www.granuldisk.com/marine-edition

MARINE EDITION

Selecting the Marine Edition customises the Granule Maxi® for use on board ships and oil rigs, for example. While at sea the twin level sensors fitted in the wash tank help to prevent repeated alarms which may interrupt the workflow. The “marine feet” are secured to the floor to prevent the machine tipping over. This machine is also readily accessible for servicing as no servicing is carried out from the rear. Also, when the doors are open they are locked into position. The Granule Maxi® provides a stable, reliable and safe potwashing solution for marine installations.

INSTALLATION

A = Hot water 55–65 °C (cold water optional),
3–10 °dH, 5–18 °f.
1–6 bar, 25 L/min, max 6 bar static.
G ½" BSP female, flexible hose min inner ø 9 mm.

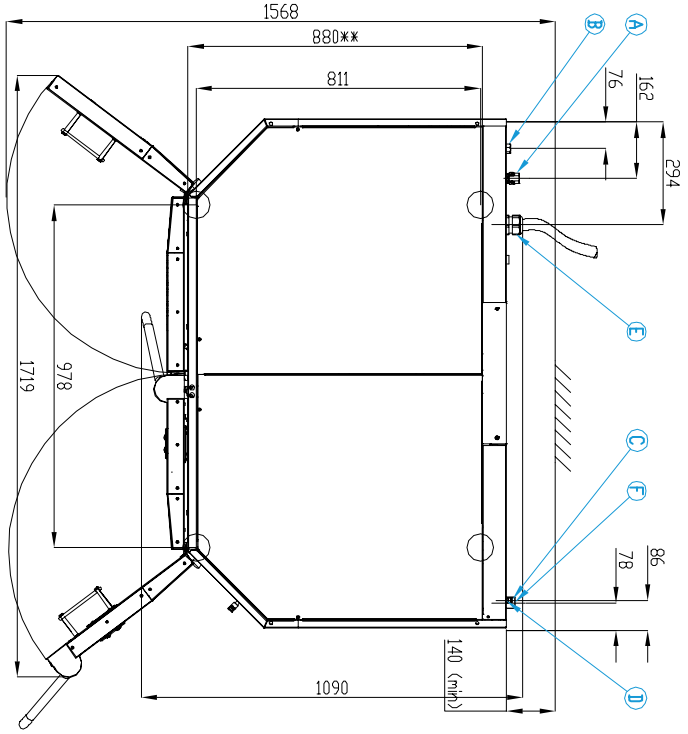
B = Cold water, 3–10 °dH, 5–18 °f.
3–6 bar, 15 L/min, max 6 bar static.
G ½" BSP female, flexible hose min inner ø 9 mm.

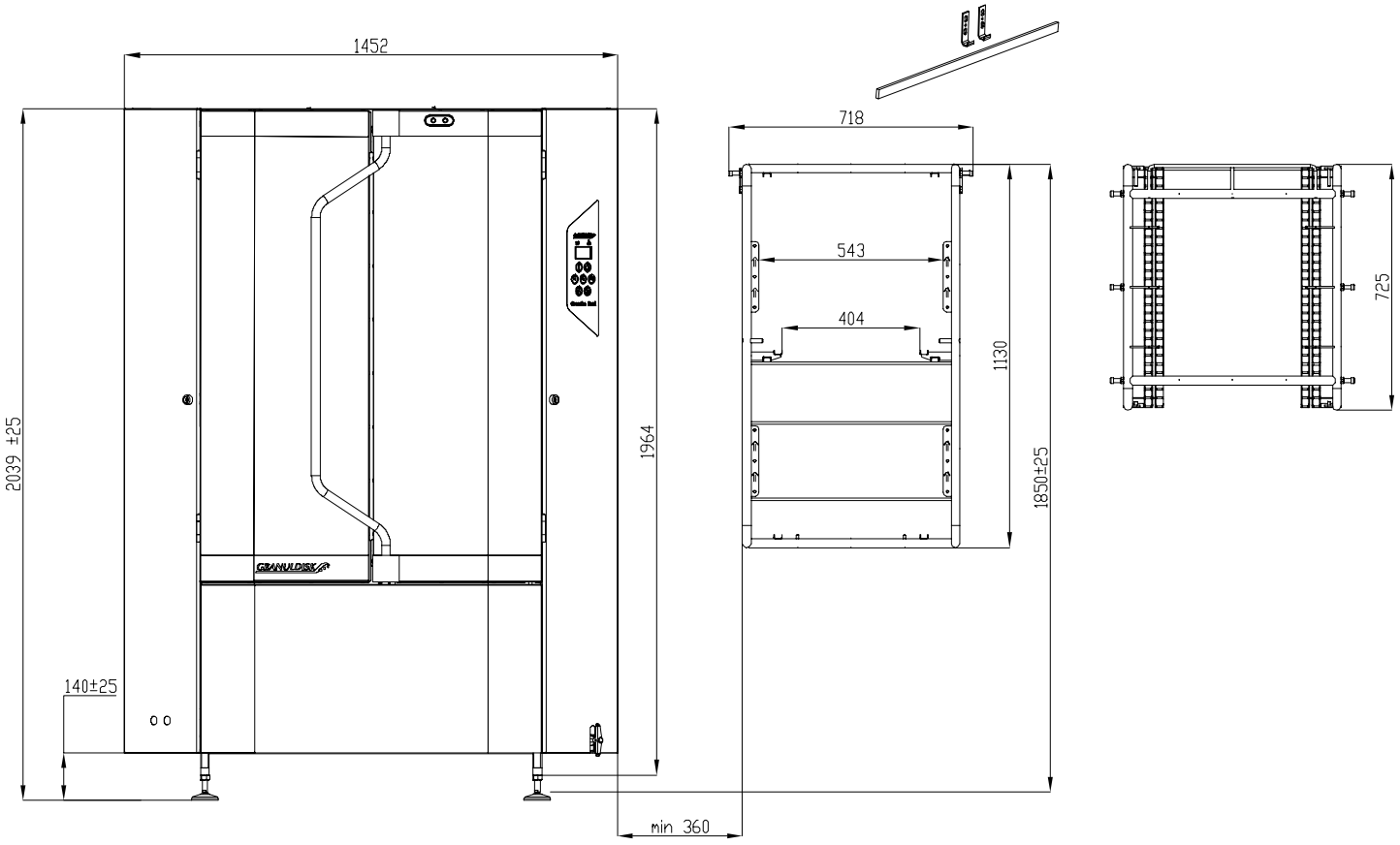
C = Drain ø 32 mm. 170 mm from floor.
Horizontal pipe, capacity min 50 L/min.

D = Detergent/drying agent connection, signal
230V AC.

E = Electrical connection (technical data page 9
or in user manual).

Other:
Ventilation capacity: With steam reduction 200 m³/h
Without steam reduction 700 m³/h.





GRANULDISK®

www.granuldisk.com

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